

FIG. 1 (Prior Art)

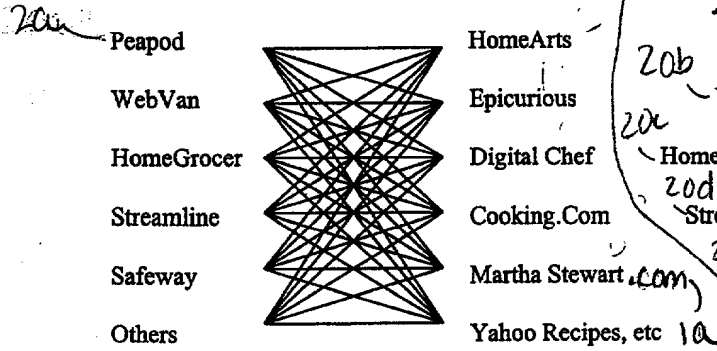
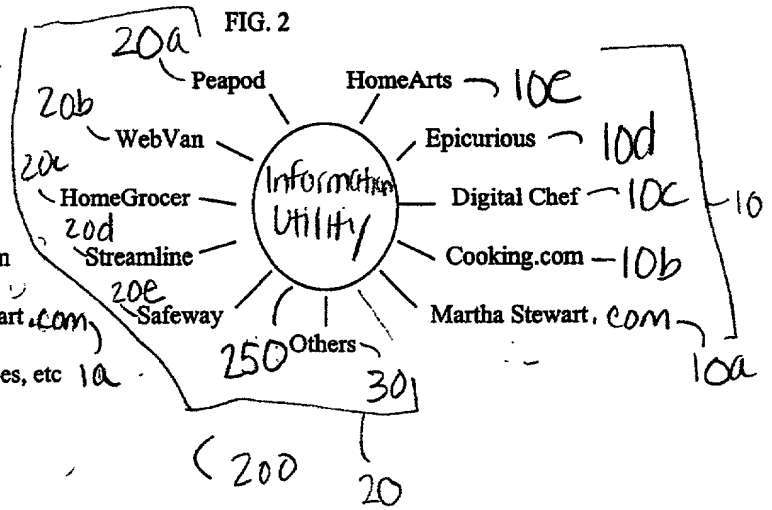


FIG. 2



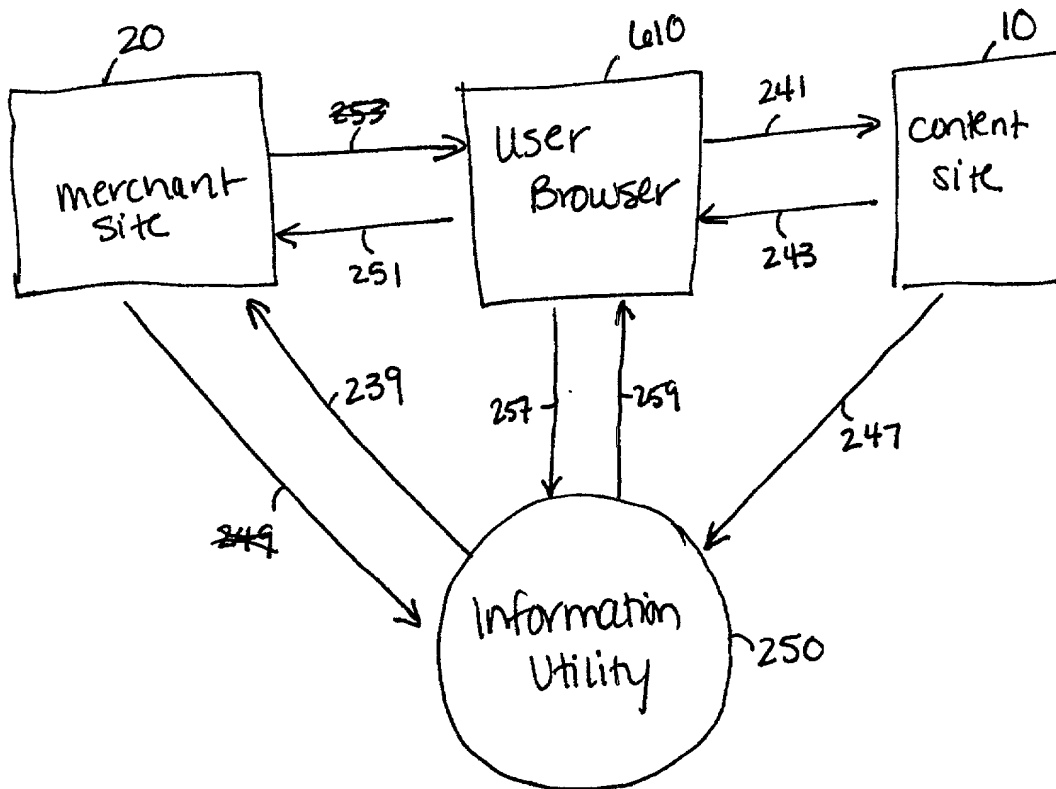


FIG. 3a

1003406-13401

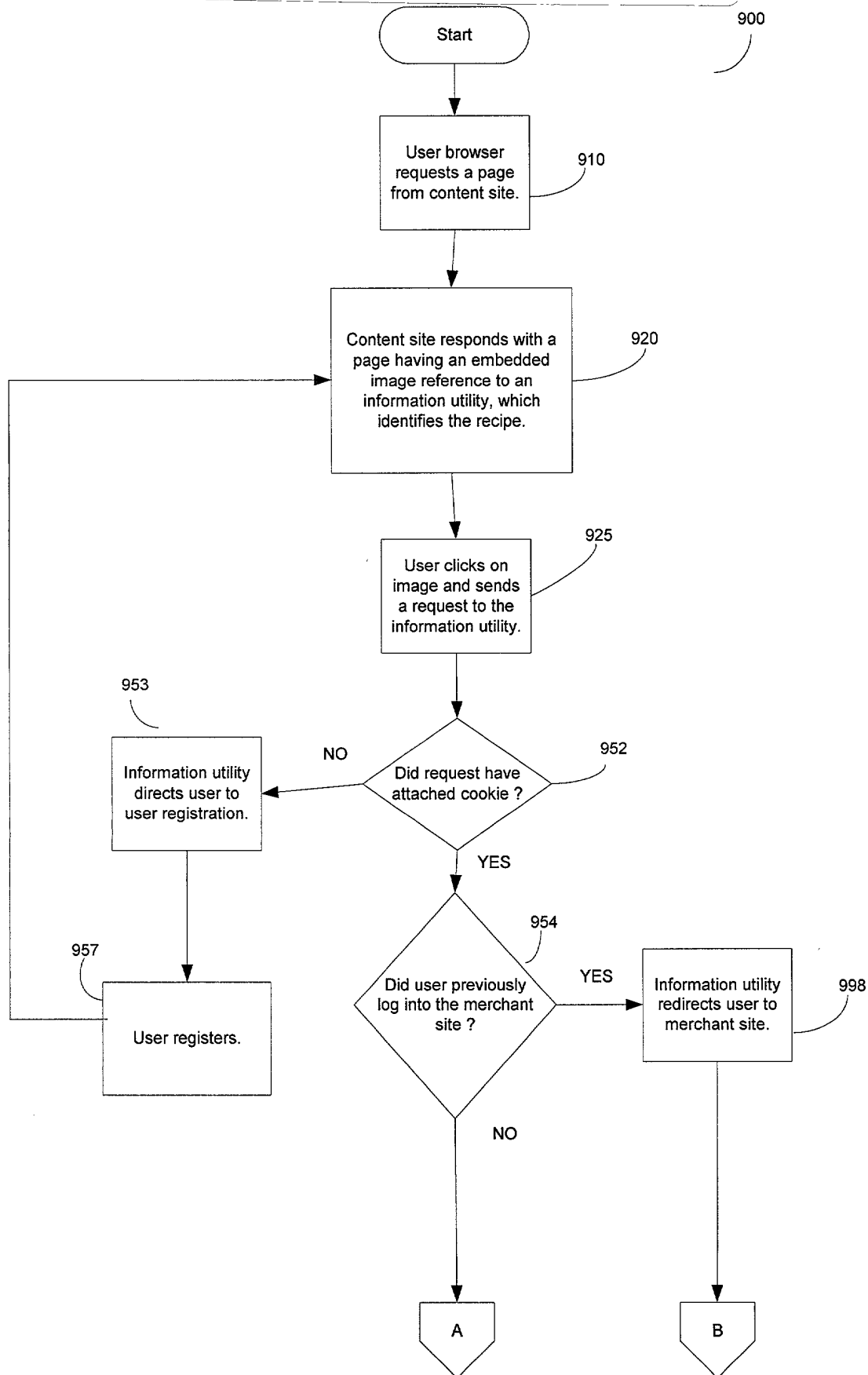


FIG. 3b

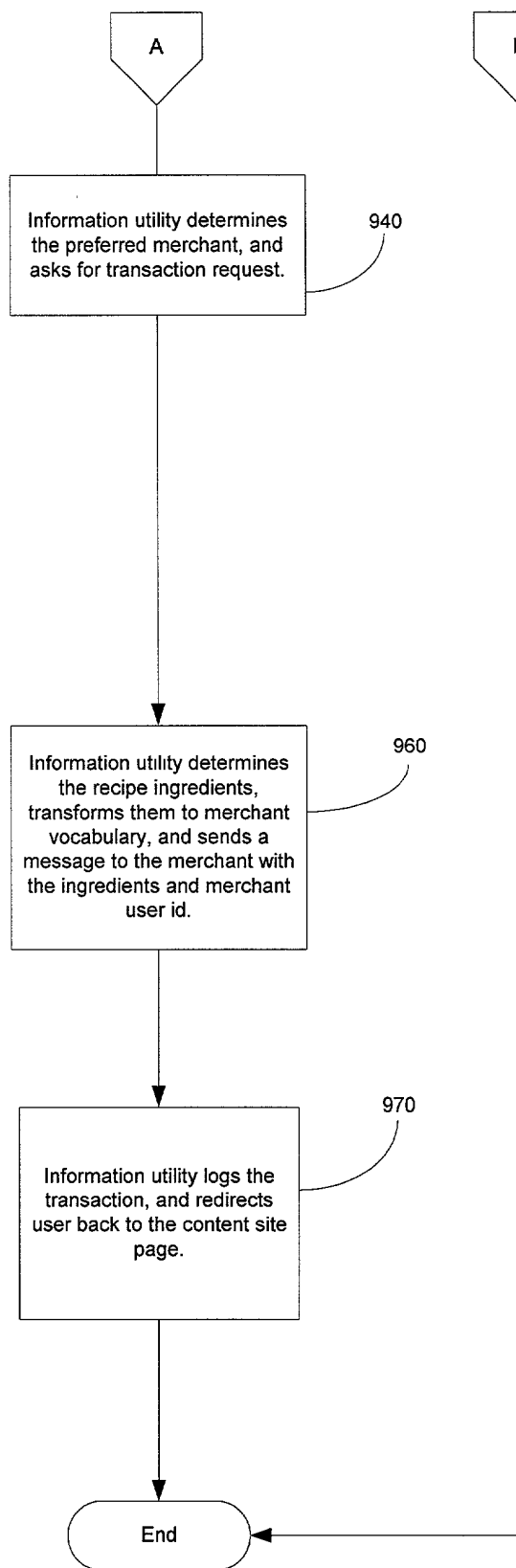


FIG. 3b, cont.

Applicant(s): Anthony Tomasic, et al.

TITLE: IDENTIFIER MANAGEMENT IN MESSAGE TRANSMISSION  
SYSTEM

marthastewart.com HOME PAGE | MEETING PLACE | ABOUT MSLO | HELP

shopping | recipes | products | home | crafts | kitchen | holidays | weddings | television | kids

cooking & entertaining

RECIPE

**PESTO**  
Makes 4 servings

410 450 { 2 tablespoons pine nuts - 401a  
1 garlic clove, crushed - 401b  
Salt and freshly ground black pepper to taste - 401d  
1 1/4 cups fresh basil leaves - 401e  
2 ounces Parmesan cheese, grated - 401f  
2 ounces Pecorino cheese, grated - 401g  
1/2 cup extra-virgin olive oil - 401h

440 { 1. Place the pine nuts, garlic, salt and pepper, basil, and the cheeses in the bowl of a food processor. Pulse to chop the basil. With the machine running, add the oil gradually, and process until creamy and smooth.

**Try Shopping Online!** 425  
Click here to add this recipe to a convenient Personal Shopping List at the Online Grocer of your choice!

FIG. 4a

Applicant(s): Anthony Tomasic, et al.

TITLE: IDENTIFIER MANAGEMENT IN MESSAGE TRANSMISSION  
SYSTEM

marthastewart.com

HOME PAGE | MEETING PLACE | ABOUT MSLO | HELP

shopping | cooking | entertaining | home | crafts | keeping | holidays | weddings | television | radio

cooking & entertaining

RECIPE

PESTO

Makes 4 servings

410 { 401c { 2 tablespoons pine nuts - 401a  
1 garlic clove, crushed - 401b  
450 { Salt and freshly ground black pepper to taste - 401d  
1 1/4 cups fresh basil leaves - 401e  
2 ounces Parmesan cheese, grated - 401f  
2 ounces Pecorino cheese, grated - 401g  
1/2 cup extra-virgin olive oil - 401h

420

Peaped

430

440 { 1. Place the pine nuts, garlic, salt and pepper, basil, and the cheeses in the bowl of a food processor. Pulse to chop the basil. With the machine running, add the oil gradually, and process until creamy and smooth.

Click to add some or all  
Ingredients to your  
Peaped Shopping List

FIG. 4b

Applicant(s): Anthony Tomasic, et al.

TITLE: IDENTIFIER MANAGEMENT IN MESSAGE TRANSMISSION  
SYSTEM

FIG. 4C

Yes! I'd like to try Online Grocery Shopping  
I'm Already a Customer - Please activate this  
feature with the account below as my default  
grocer

Username  479  
Password  481  
Your Zip Code  483  
Preferred Online Grocer  485

478

10027405-12218-003001















FIG. 5

1002740001 501

501a  
501b  
501c  
501d  
501e  
501f  
501g

Current Order

sort by: **Alphabetical**

	Pine Nuts (bulk)	1 oz	\$1.00	
	Garlic (bulk)	1 head	\$0.40	
	Morton Salt	26 oz	\$0.47	
	Hain Natural Iodized Sea Salt	26 oz	\$1.29	
	McCormick Black Ground Pepper	8.75 oz jar	\$3.39	
	Basil (bulk)	2 oz	\$4.00	
	Kraft Grated Parmesan Cheese	8 oz can	\$3.89	

518

401

401a  
401b  
401c  
401d  
401e  
401f  
401g  
401h

Peapod



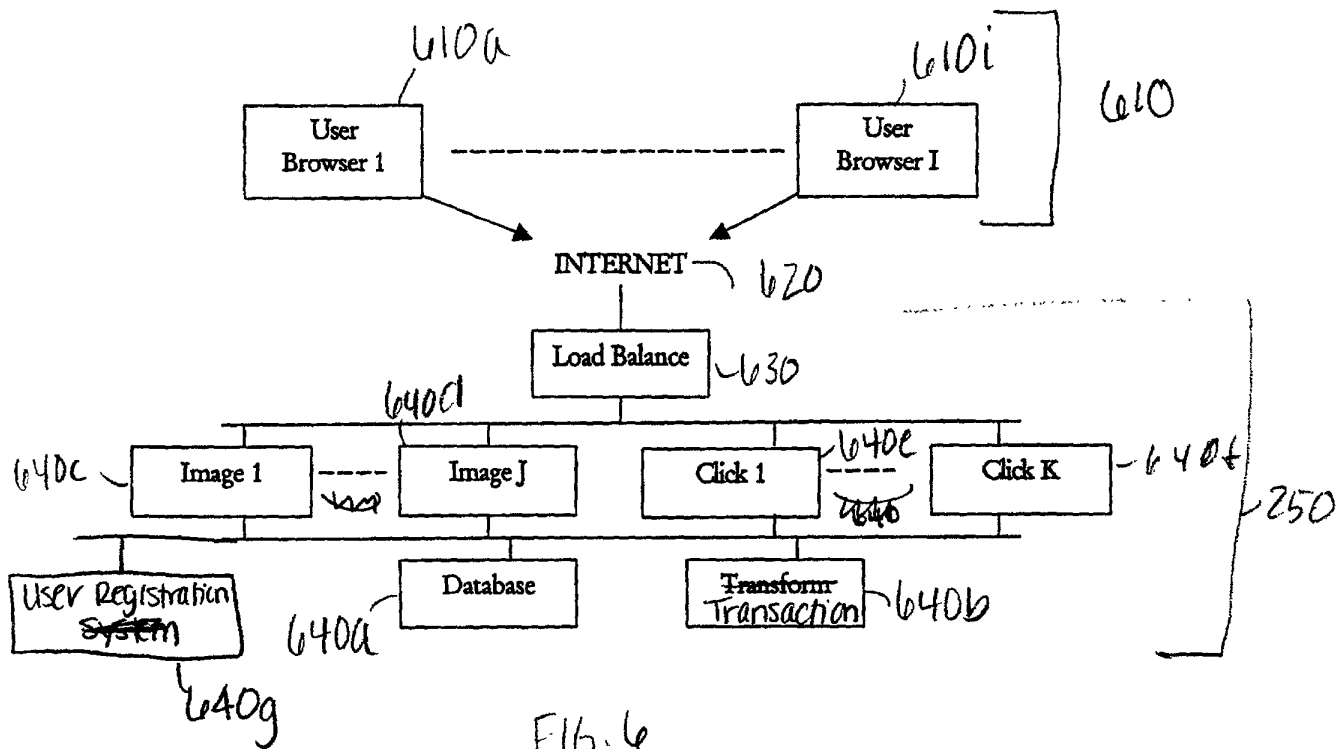


FIG. 6

10027406-121901

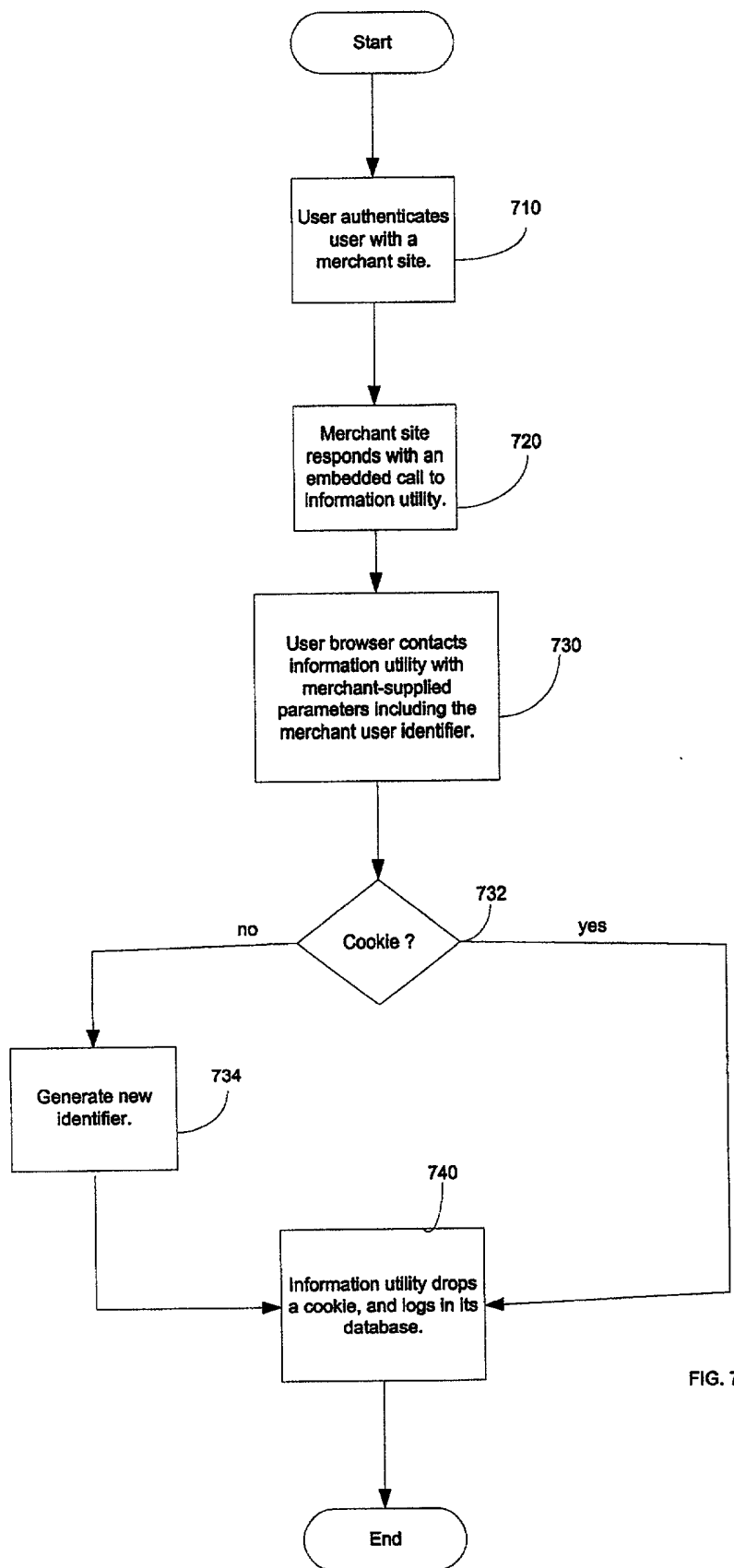


FIG. 7

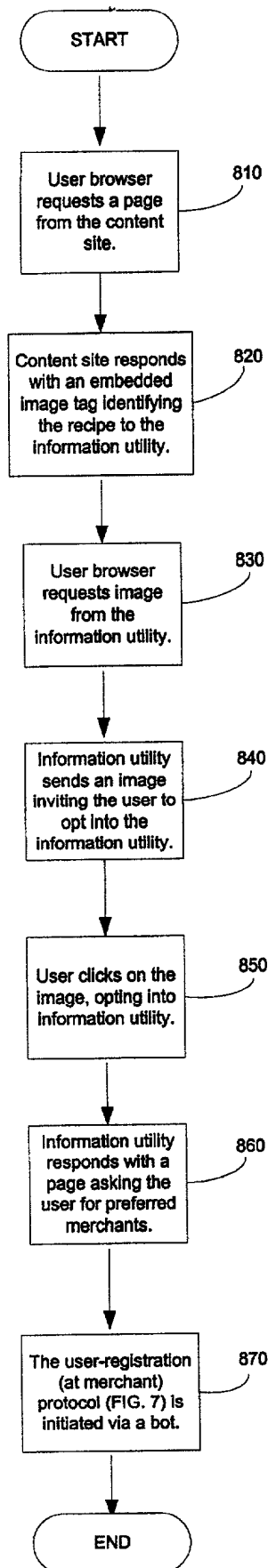


FIG. 8